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Pancakes from International House of PancakesŽ

Even though the early press runs of Top Secret Recipes excluded buttermilk in this recipe — a very important ingredient if you really want pourable batter — many figured out the missing ingredient on their own and the error was quickly corrected in later copies. Now we just like to call those copies of the book the “Collector’s Editions.” For any of you who were lucky enough to get one of the “Collector’s Editions” we’d liked to say “Congratulations!” Now here’s the recipe, in its entirety, to make pancakes just like those served every day at IHOP.

Nonstick Spray 1 1/4 cups all-purpose
flour 1 egg 1 1/4 cups buttermilk 1/4 cup
granulated sugar 1 heaping teaspoon
baking powder 1 teaspoon baking soda
1/4 cup cooking oil pinch of salt

1. Preheat a skillet over medium heat.
Use a pan with a nonstick surface or
apply a little nonstick spray. 2. In a
blender or with a mixer, combine all of
the remaining ingredients until smooth.
3. Pour the batter by spoonfuls into the
hot pan, forming 5-inch circles. 4. When
the edges appear to harden, flip the
pancakes. They should be golden brown.
5. Cook pancakes on the other side for

same amount of time, until golden brown. Makes 8 to 10 pancakes.